

TLSSC Banquet/Catering Report

March 5, 2016

Assumptions:

1. We are not going to have a breakfast on Saturday this year (breakfast is included in our room fee).
2. The Tour may include a boxed "dinner". [Dick was verifying that box lunches from Clarion would be needed to meet food requirement]
3. Tre Lag will not be providing any noon lunches.
The hotel can provide a number of kinds of lunch buffets for the group. Costs range from \$13/pp to \$16/pp (+ 21% service and ___% sales tax)
4. The Banquet will be held on Friday evening and will include a hospitality "hour" after lag photos are taken. The dinner will be a plated meal.
5. As the schedule and plans change, additional information can be provided.

Catering Information below was received from the Clarion Hotel. Because the Catering menu is 15 pages long, I will only provide the information that relates to the possible meals we will need. Dick has a copy of the full document. Note on each page: "Prices are subject to change."

A 21% service charge plus ___ % sales tax is added to all catering items.

- **Boxed Lunch/Dinner** = \$12 each +
Lunches include: Deli Sub sandwich or Chicken Caesar wrap (served with coleslaw, chips, cookie and assorted sodas)
- **Breaks** = Will we need to provide break treats (perhaps just drinks)? Last year that was much food brought to the hospitality room and available during breaks.
- **Hospitality Hour before Banquet** = Hors D'Oeuvres are priced per item (from \$75 for 50 pieces and up) See the Hors D'Oeuvres menu following for details
- **Plated Banquet Dinner** = items range from \$20+ to \$28 + for each. See the Plated Dinner Entrees menu following. Note: Dinner Buffet menu items range from \$24 to \$26 to \$30@ +
- **All Desserts** are an additional cost (**\$2.95 + to \$3.95 +**)
- **Per person cost for the Banquet & Hospitality hour:**
 - **Hors D'Oeuvres** _____
 - **Entrée** _____
 - Lefse _____
 - Dessert ? _____
 - Service charge 21%
 - Sales tax _____



HORS D' OEUVRES



A 21% service charge and applicable sales tax apply to all catering services. Prices subject to change.

HOT SELECTIONS

Southwestern Meatballs, (100 pcs) / 75 Served with BBQ Sauce

Cocktail Smokies (100 pcs) / 75

*Stuffed Mushrooms, (50 pcs) / 75 Seafood Stuffed Chicken Teriyaki Kabobs
(50 pcs) / 100*

Wings (50 pcs) / 85 Breaded with ranch and BBQ dipping sauce

Wings, un-breaded (50 pcs) / 85 Served with buffalo sauce and celery sticks.

Cream Cheese Stuffed Jalapeno Poppers (50 pcs) / 80

Spring Rolls, (50 pcs) / 80 Vegetable Spring Rolls with Shrimp and dipping sauces Creamy

Spinach Artichoke Dip (serves 50) / 75 Served with pita points

CHILLED SELECTIONS

Turkey Pinwheels (50 pcs) / 70 Turkey, Spinach, cream cheese rolls

Silver Dollar Sandwiches (50 pcs) / 90 Assorted Ham & Turkey Finger Sandwiches

Chocolate Dipped Strawberries (50 pcs) / 90

Tomato Basil Brushcetta (50 pcs) / 70 Topped with Mozzarella Cheese

Jumbo Shrimp Cocktail / Market Price

HORS D' OEUVRE DISPLAYS

Displays are priced per 50 guests

MIX AND MINGLE / 9 per person with entrée selection / 18 Hors d' oeuvres only

*Breaded Wings, Vegetable Crudités, BBQ Smokies, Party Pinwheels, and Stuffed
Mushrooms. Served with Appropriate Dips*

CHEESE AND FRUIT DISPLAY / 95 Domestic Cheeses served with an array of
Berries, Grapes and Gourmet Crackers. **FRESH VEGETABLE CRUDITTES / 75**

Fresh Cut Vegetables served with Pepper Ranch Dip **SMOKED**

SALMON DISPLAY / 125

Smoked Salmon with a Dill Crème Base Spread **FRESH**

SEASONAL FRUIT DISPLAY / 90

Melon, Pineapple and Berry Mix

MEAT AND CHEESE DISPLAY / 80

Meat and Cheeses Display Served with Assorted Gourmet Crackers



PLATED DINNER ENTREES



Dinner Entrees include Warm Rolls and Butter
Fresh Brewed Coffee and Iced Tea.

SALAD CHOICE

- Mixed Greens Salad with grape tomato, cucumber, and Red Onion Rings,
tossed with a Raspberry Vinaigrette Dressing
- Caesar Salad, Parmesan and Herbed Croutons
- Spinach Salad, Dried Cranberries with toasted almonds and a
Sweet Vinaigrette Dressing
- Chopped "Wedge" Iceberg Lettuce, Applewood Smoked Bacon, Crumbled Blue
Cheese, with Buttermilk Ranch Dressing

ENTREES

Priced per Selection

Chicken Oscar / 20

Sautéed breast of Chicken Topped with Asparagus and Crab Béarnaise Sauce.

Chicken Minnesota / 20

*Boneless Breast Stuffed with Wild Rice sage Dressing and Topped with a white Wine
Sauce Supreme*

Chicken Cordon Bleu / 20

*Tender Chicken Breast stuffed with Smoked Ham and Swiss Cheese, and
topped with Sauce Supreme.*

Slow Roasted Prime Rib of Beef / 24

House Seasoned and Slow Roasted, served with Horseradish Sauce.

Stuffed Iowa Chop / 22

The Iowa Chop, Our Unique Stuffing and Smothered with a Bourbon Demi-Glaze

New York Strip / 22

Grilled to Medium, Presented with Citrus Herb Compound Butter.

Herb Crusted Salmon / 22

*Atlantic Salmon, seasoned with Fresh Herb Potato Crust , Served with Dijon Mustard
Cream sauce*

Beef Tenderloin Medallion / 28

A Meat Lovers Favorite. Grilled Tenderloin served with our creamy Béarnaise Sauce.

Duet Medley / 28

Featuring Two Entrees from the list below:

*Beef Tenderloin Medallion Grilled Chicken Supreme Roasted Pork Tenderloin
Grilled Salmon Six Ounce Sirloin .*

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